

Two Rivers
restaurant & bar

starters

CANDIED SLAB BACON W/ GOAT CHEESE

Brown Sugar Cinnamon Goat Cheese, Maple Drizzle,
Green Onion, Paprika, Toasted Baguette \$15

SALT BREAD

Housemade Buttery Bread Lightly Salted
& served w/ House Beer Cheese \$13

MUSHROOM TARTS

Pastry Crust, Assorted Mushrooms, Herbs, Sherry, Cream \$14

OVEN ROASTED BRUSSELS SPROUTS

Crumbled Feta, Maple Drizzle, Bell Pepper,
Roasted Almonds \$13

SMOKED SALMON CROSTINI

Dill Cream Cheese, Quick Pickled Cucumber,
Fried Capers, Toasted Baguette \$15

SPINACH ARTICHOKE DIP

Panko Bread Crumbs, Cream Cheese,
Toasted Baguette \$13

LOADED PULLED PORK FRIES

Cheddar Cheese, Pulled Pork, Pickled Red Onion,
Horseradish Mayonnaise, Housemade Barbecue Sauce \$15

SEASONAL SOUP

Ask Your Server for Details Cup \$6 Bowl \$8

salads

HOUSE CHOPPED SALAD

Chopped Romaine & Iceberg Lettuces, Tomato, Egg,
Bacon, Red Onion, Carrot, Cucumber, Cheddar Cheese,
Croutons, Choice of Dressing \$13

FALL HARVEST SALAD

Roasted Sweet Potatoes, Roasted Chickpeas, Apple,
Dried Cherries, Candied Pecans, Goat Cheese,
Miso Vinaigrette, Mixed Greens \$15

Housemade Dressings: Lemon Poppy Vinaigrette, Creamy Balsamic,
Caesar, Ranch, Miso Vinaigrette, Blue Cheese,
1000 Island, Blood Orange Vinaigrette

CLASSIC CAESAR SALAD

Chopped Romaine Lettuce,
Sourdough Croutons, Parmesan Cheese,
House Caesar Dressing \$12

BEET SALAD

Roasted Red Beets, Arugula,
Goat Cheese, Toasted Almonds,
Blood Orange Vinaigrette \$15

Add: Grilled Chicken \$7 Crispy Fried Chicken \$7
Faroe Island Salmon \$12 Flat Iron Steak* \$14
Grilled Creole Shrimp \$10 Seared Rare Tuna* \$12

sandwiches

THE REUBEN

Thin Sliced Hot Corned Beef, Swiss Cheese, Sauerkraut,
1000 Island on Marbled Rye w/ Housemade Chips \$16

FRENCH ONION BURGER*

Caramelized Onions, Provolone, Swiss & Parmesan Cheeses,
Mayonnaise, Lettuce, Tomato, Butter Toasted Bun
w/ French Fries \$16

TURKEY MELT

Warm Roasted Turkey, Provolone,
Lettuce, Tomato, Mayonnaise,
Toasted Sourdough w/ Housemade Chips \$15

ALL AMERICAN SMASH BURGER*

Double Stacked w/ Grilled Onions, American Cheese,
Signature Sauce, Bacon, Lettuce, Tomato,
Butter Toasted Bun w/ French Fries \$16

ULTIMATE BLAT

Bacon, Lettuce, Creamy Avocado Spread, Tomato,
Mayonnaise, Toasted Sourdough
w/ Housemade Chips \$14

Gluten Free Bun Available Upon Request \$4

mains

PORK CARNITAS BOWL GF

Cilantro Rice, Black Beans, Roasted Corn,
Pickled Red Onion, Red Peppers, Sour Cream \$20

FAROE ISLAND SALMON GF

Wild Rice Vegetable Medley, Honey Dijon Sauce,
Roasted Delicata Squash \$25

SOUTHERN FRIED CHICKEN

Sauteéd Green Beans, Mashed Potatoes, Cornbread,
Thyme Honey Butter, Pan Gravy \$24

MEDITERRANEAN GRILLED VEGETABLE BOWL V

Zucchini, Yellow Squash, Eggplant, Red Onion,
Portobello, Chimichurri, Romesco Sauce, Rice,
Tomato, Balsamic Glaze \$16

CHICKEN PENNE ALLA VODKA

Grilled Chicken Breast, Parmesan Cheese,
Fresh Herbs & Toasted Bread \$22

GRILLED FLAT IRON STEAK FRITES*

French Fries, Arugula, Roasted Garlic Aioli \$29

YANKEE POT ROAST

Red Wine Gravy, Mashed Potatoes, Root Vegetables,
Sautéed Green Beans, Crispy Fried Onions \$24

LOBSTER ALFREDO

Sundried Tomatoes, Light Alfredo Sauce,
Fresh Herbs, Lemon Herb Breadcrumbs \$28

PORK SCHNITZEL

Crispy Fried Pork Cutlet, Lemon Mustard Sauce,
Pickled Cabbage, Mashed Potatoes,
Sautéed Green Beans \$19

*Consuming raw or under-cooked meat, eggs, poultry or seafood
increases your risk of contracting food-born illness
GF Gluten Friendly V Vegan

20% gratuity will be added to large parties of eight or more

wines

SPARKLING

- Brut Cava Poema—Catalonia, Spain \$11/\$42
- Prosecco Tenuta Ca’Bolani—Friuli-Venezia Giulia, Italy \$12/\$46
- Sparkling Wine Chandon Brut—Napa Valley, California \$14/\$56
- Champagne Brut Veuve Clicquot—Riem, France \$114

WHITES

- Moscato d’Asti Vietti—Piemonte, Italy \$10/\$40
- Riesling J. Lohr—Central Coast, California \$9/\$36
- Rosé—Bonny Doon \$10/\$40
- Pinot Grigio Cantina Castelnuevo—Veneto, Italy \$9/\$34
- Sauvignon Blanc Matua—Marlborough, New Zealand \$10/\$40
- Sauvignon Blanc Honig—Napa Valley, California \$14/\$56
- Chardonnay Sea Sun—Coastal California \$10/\$38
- Chardonnay Sonoma-Cutrer—Russian River Valley, California \$14/\$56
- Chardonnay J Vineyards—Russian River Valley, California \$70

REDS

- Red Blend Cuveé Juveniles Torbreck—Barossa Valley Australia \$16/\$64
- Pinot Noir Angels Ink—Central Coast, California \$12/\$44
- Cabernet Sauvignon Broadside—Paso Robles, California \$13/\$52
- Pinot Noir Rainstorm—Willamette Valley, Oregon \$10/\$40
- Pinot Noir Böen—Sonoma/Monterey/Santa Barbara, California \$12/\$48
- Merlot Chateau Ste. Michelle—Columbia Valley, Washington \$12/\$44
- Red Blend Threadcount—Coastal California \$13/\$52
- Malbec Kaiken—Mendoza, Argentina \$10/\$40
- Cabernet Sauvignon Spellbound—Napa, California \$10/\$36
- Cabernet Sauvignon Beringer Knight’s Valley—Sonoma, California \$12/\$48
- Cabernet Sauvignon The Calling—Alexander Valley, California \$20/\$80
- Cabernet Sauvignon Jordan—Alexander Valley, California \$105
- Cabernet Sauvignon Hall—Napa Valley, California \$115

bottles, cans & such

- White Claw Black Cherry GF \$6
- Seventh Son Super Lemon Shake-Up w/ Vodka \$8
- Lost Coast Tangerine Wheat \$7
- New Belgium Fat Tire Ale \$7
- Sierra Nevada Pale Ale \$7
- War Pigs Foggy Geezer Hazy IPA \$9
- Fat Head’s Head Hunter IPA \$8
- Blue Moon \$6
- Modelo \$6
- Budweiser \$7
- Bud Light \$6
- Michelob Ultra \$6
- Coors Light \$6
- Miller Lite \$6
- Stella Artois \$7
- Corona Mexican Lager \$6
- Corona Non-Alcoholic \$6

drafts

Ask your Server for Details

beverages

- Coke Products \$3 Hot Tea \$3 Iced Tea \$3 Coffee \$4
- Fresh Lemonade \$4 Hot Chocolate \$5 Orange Juice \$5

premium cocktails

- THE LAST WORD \$17
Vim & Petal Gin, Chartreuse, Lime Juice, Maraschino Liqueur
- AVIATION \$16
Beefeater’s Gin, Crème de Violette, Lemon, Luxardo
- FRENCH MARTINI \$17
Grey Goose Vodka, Chambord, Pineapple
- ELDERFLOWER COSMOPOLITAN \$14
Grey Goose Vodka, St. Germain, Orange Liqueur, Cranberry Juice, Simple Syrup
- Ask Your Server About Our Premium Bourbon & Tequila Options

craft cocktails

- PUMPKIN CREAM MARTINI \$13
OYO Honey Vanilla Bean Vodka, Pumpkin Liqueur, Amoretto Disarrano
- FALL SPICED RUM MULE \$12
Captain Morgan Spiced Rum, St. Elizabeth Allspice Dram, Lemon Juice, Simple Syrup, Topped w/ Ginger Beer
- CLASSIC OLD FASHIONED \$13
Old Forester 100 Bourbon, Simple Syrup, Angostura Bitters, Luxardo Cherry
- CUCUMBER GIMLET \$12
Hendrick’s Gin, Cucumber, Simple Syrup, Fresh Lime Juice
- PERFECT MARGARITA \$13
Espolón Blanco, Orange Liqueur, Fresh Lemon & Lime Juice, Simple Syrup
- ESPRESSO MARTINI \$13
Cantera Negra Café Agave Spirit, Espresso Blend, Watershed Nocino, White Chocolate Liqueur
- CRANBERRY MARTINI \$12
Vim & Petal Gin, Sage Simple Syrup, Cranberry Juice, Fresh Lemon Juice
- RED WINE SANGRIA \$12
Cabernet Sauvignon, Blackberry Brandy, Orange Liqueur, Lemon Juice, Simple Syrup

sides

- ROASTED BRUSSELS SPROUTS GF
Crumbled Feta, Maple Drizzle, Bell Pepper, Toasted Almonds \$8
- SAUTÉED GREEN BEANS GF
Butter, Garlic, Shallots \$6
- FRENCH FRIES
Roasted Garlic Aioli, Black Pepper \$7
- MASHED POTATOES GF
Cream, Butter, Happiness \$6
- HOUSEMADE CHIPS
Fried Daily \$4

Thank you for dining with us!!!